

Cirl Bunting *Emberiza cirius* With a streaked grey-brown rump and chestnut shoulders with yellow eye stripe, we find the Bruant in areas of bushes, near the vineyard. It feeds on seeds, fruits and small insects, controlling the number of pests and weeds in the vineyard.

"We did it because we didn't know it was impossible".

J.M. Pujol-Busquets



## Technical Sheet

Cava type	Organic Brut Nature Reserva NO ADDED SULFITES
Available in	750 ml - 1500 ml (Magnum) - 3000 ml (Jeroboam)
Grape variety	Pansa Blanca (Xarel·lo)
Vintage	2017
Fermentation	First spontaneous fermentation at low temperature and second fermentation in bottle using the ancestral method (natural sugar of the must).
Ageing	Between 15 and 24 months
Alcohol by volume	12% vol.
Level of sulphur	3 mg/l* (product of the natural fermentation without addition)
Soil type	Sauló (sandy granitic)
Altitude	150m - 300m
Orientation	Southeast
Rainfall	600 mm/year

\*Below the limit of 10 mg/l of total sulphur content, the European regulation allows the removal of the mention "Contains Sulfites". Furthermore, the United States Department of Agriculture (USDA) allows the certification "ORGANIC WINE".

## Winemaking

Made from flawlessly healthy organic grapes from which is obtained the base wine, applying the traditional method just before the end of the first fermentation. It is aged on its lees between 15 and 24 months and is released on the market without dosage. No sulphites or other products are added throughout the process.

## Vintage 2017

The harvest 2017 has been the earliest in the last few years providing very healthy grapes. The high temperatures and lack of rain during the vegetative process advanced the harvest resulting in grapes with very healthy and aromatic skins. The anticipated sugar concentration together with the normal acidity development will result in a limited production of well-balanced white and red wines with a great ageing capacity.

## Wine Tasting Notes

Sight - Pale yellow colour and fine bubbles.

Nose - Floral, white fruit (pear, green apple) and green almond aromas with a subtle background of burlap and hazelnuts.

Palate - Light and fresh on the palate with integrated and persistent bubbles. White fruit and almonds flavours, recalling the perceived aromas.

## Prominent Awards and References

*Guia de Vins de Catalunya 2019 - 9,55/10*

*Decanter 2018 - 90/100*

*Wine & Spirits 2018 "Year's Best Summer Sparklers" - 90/100*

*Guía Vivir el Vino 2018 - 90/100*